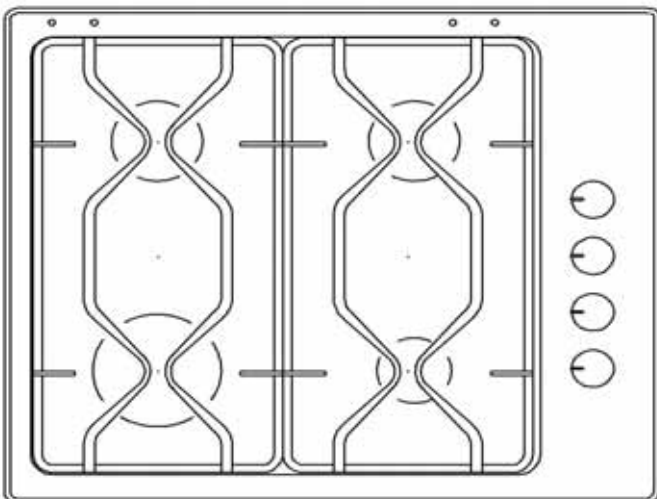


JLBIGH601

Gas hob

Instruction manual

**John Lewis**



# Important Safety Information

It is most important that this instruction manual should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings. These warnings have been provided in the interest of safety. You **MUST** read them carefully before use or installation by a qualified person. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

## Installation

- This hob must be installed by qualified and competent personnel to the relevant National Standards.
- Refer to Installation information from page 4 to page 10.
- Remove all packaging before using the hob.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the hob in any way.

## Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- The hob gets hot when it is in use. Children should be kept away until it has cooled.

## During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the hob.
- Always stand back from the hob when opening the hob door during cooking or at the end of it to allow any build up of steam or heat to release.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the hob as they can cause an accident by tipping or spillage.

- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the hob unit.

## Maintenance and Cleaning

- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.


## Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.



## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

- The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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## Guide to use the Instruction Manual

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



Environmental Information



This appliance complies with the following

**E.E.C. Directives:**

\* **73/23 - 90/683**

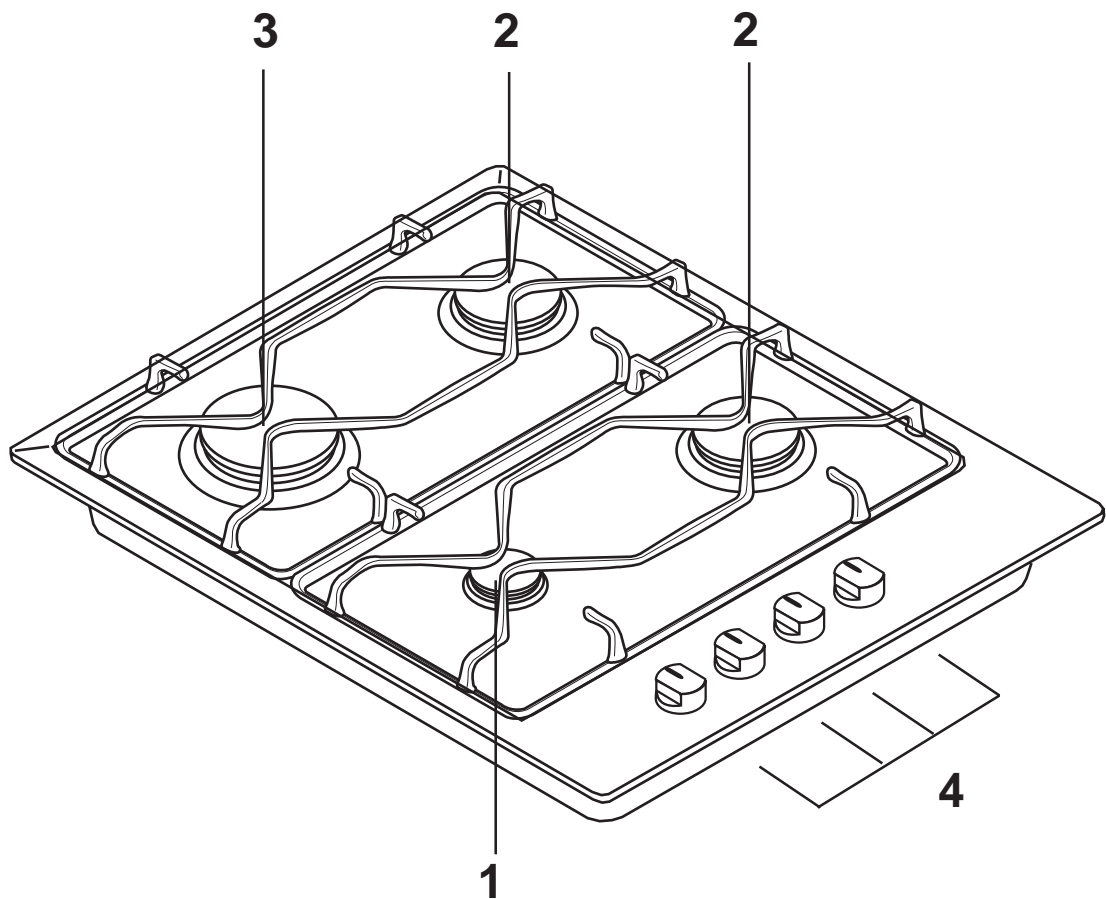
(Low Voltage Directive);

\* **93/68** (General Directives);

\* **89/336** (Electromagnetic Compatibility Directive);

\* **90/396** (Gas Appliances), and subsequent modifications

# Description of the Hob



1. Auxiliary Burner
2. Semi-rapid Burners
3. Rapid Burner
4. Control knobs

# Installation



**IMPORTANT:** This hob must be installed according to the instruction supplied, and by **qualified and competent personnel** to the relevant National Standards.

Any gas installation must be carried out by a registered CORGI installer.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

On the end of the shaft, which includes the G 1/2" threaded elbow, adjustment is fixed so that the washer is fitted between the components as shown in the diagram. Screw the parts together without using excessive force.

## Gas Connection

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.

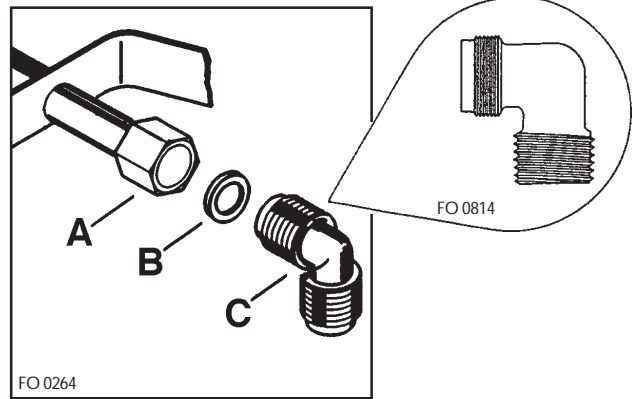
The connection should be suitable for connecting to R 1/2" (1/2 BSP male thread). When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.

Ensure that the main connection pipe does not exert any strain on the hob.

### WHEN THE HOB IS FIRST INSTALLED



Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory.



- A) End of shaft with nut
- B) Washer
- C) Elbow



It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.

Failure to ensure the correct assembly will cause leakage of gas.

# Instructions for the Installer

## Technical data

### OVERALL DIMENSIONS

Width: 580 mm.  
Depth: 500 mm.

### CUT OUT DIMENSIONS

Width: 550 mm.  
Depth: 470 mm.

### SUPPLY CONNECTIONS

#### Gas:

RC 1/2 inch (1/2 inch male) Rear right hand corner

#### Electric:

230V 50Hz supply, 3 core flexible cable with non rewirable plug fitted with a 3 amp cartridge fuse.

## Heating Elements Rating

Rear Left Burner (semi rapid) Heat Input	2.0 kW
Front Left Burner (rapid) Heat Input	3.0 kW
Rear Right Burner (semi rapid) Heat Input	2.0 kW
Front Right Burner (auxiliary) Heat Input	1.0 kW

TYPE OF GAS	CHARACTERISTICS	BURNER POSITION	RAPID (large)		SEMI-RAPID (medium)		AUXILIARY (small)	
			MAX	MIN	MAX	MIN	MAX	MIN
NATURAL GAS 20 mbar	VALUE = 37.78 MJ/m <sup>3</sup> Ws - 50.7 MJ/m <sup>3</sup>	NOMINAL THERMAL POWER kW	3.0	0.65	2.0	0.45	1.0	0.33
		NOMINAL FLOW RATE m <sup>3</sup> /h	0.286	0.057	0.190	0.043	0.095	0.028
		NOZZLE REFERENCE 1/100 mm	119	Adjust.	96	Adjust.	70	Adjust
LPG GAS 28-30/37 mbar	VALUE = 49.92 MJ/Kg	NOMINAL THERMAL POWER kW	2.8	0.65	2.0	0.45	1.0	0.33
		NOMINAL FLOW RATE g/h	202	47	144	32	72	24
		NOZZLE REFERENCE 1/100 mm	86	40	71	32	50	28

Burner	Dia. Tap By-pass 1/100 mm
Auxiliary	28
Semi-rapid	32
Rapid	40
Aeration adjustment	none

APPLIANCE CLASS: 3

APPLIANCE CATEGORY: II2H3+

APPLIANCE GAS SUPPLY: Natural gas G20 / 20mbar

# Electrical Connections



## THIS HOB MUST BE EARTHED.



Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

## Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety this should be undertaken by a qualified electrician, e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

## Electrical Connections

This hob is designed to be connected to a 230 V 50 Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.



The hob is supplied with a 3 core flexible supply cable.

This has to be provided with a proper plug, able to support the load marked on the identification plate. To connect the plug to the cable, follow the recommendation given in diagram aside. The plug has to be fitted in a proper socket.

In the event of having to change the fuse, a 3amp ASTA approved (BS 1362) fuse must be used.

Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth  
Blue - Neutral  
Brown - Live

-  — Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol  or coloured green and yellow.
- Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.
- Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cable clamp must be secure over the outer sheath.



**A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.**

## Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

The switch must not break the yellow and green earth cable at any point.



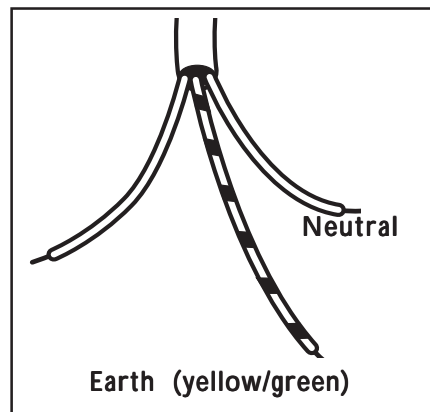
**Ensure that the hob supply cable does not come into contact with surfaces with temperatures higher than 50 deg. C.**

## Supply cable replacement

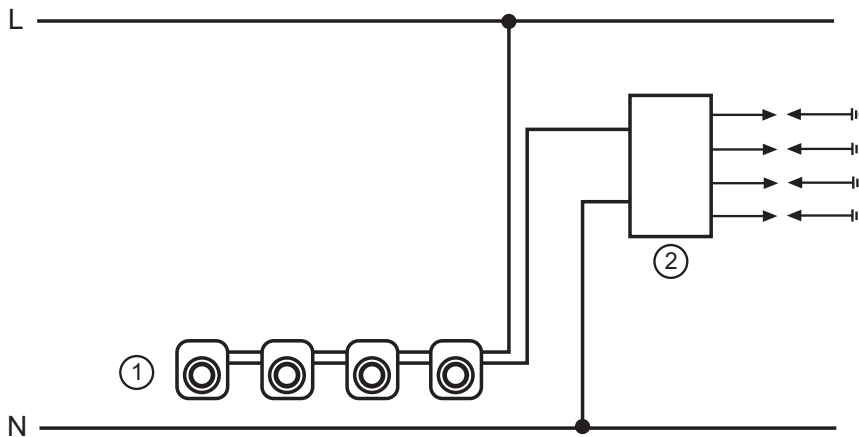
The cable used to connect the hob to the electrical supply must comply to the specifications given below.

Min. size Cable/flex	Cable / flex type	Fuse
0.75 mm <sup>2</sup>	H05 V2V2-F (T90)	3 A

**The manufacturer declines any liability should these safety measures not be observed.**

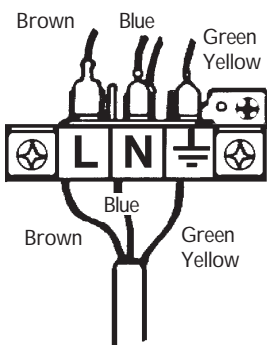


# Wiring Diagram



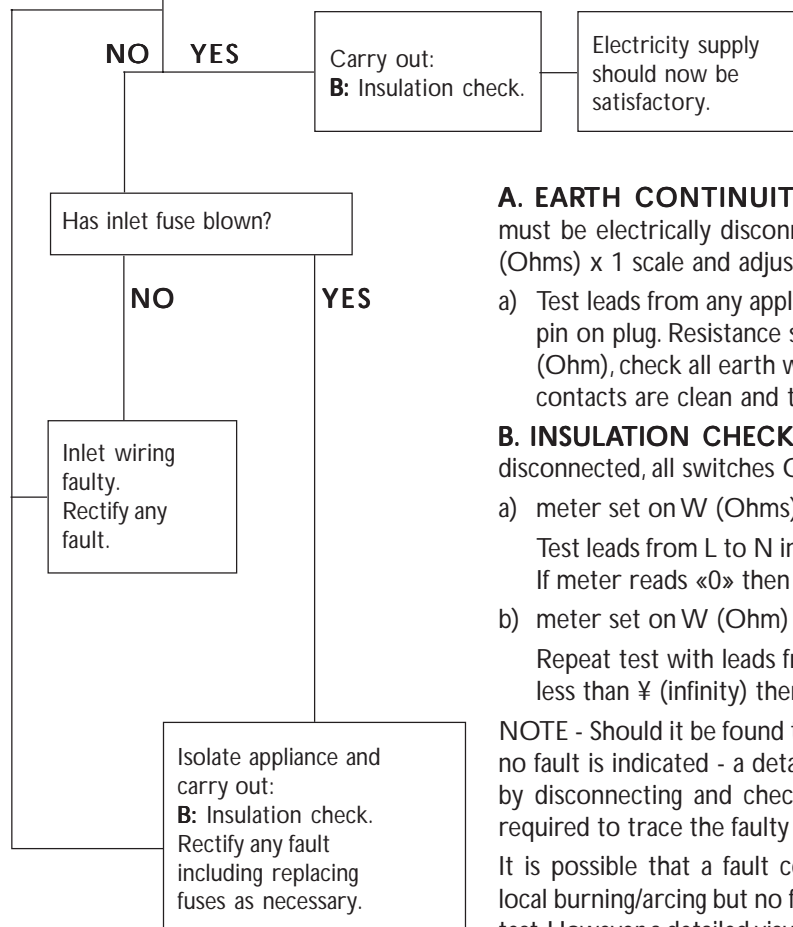
1. IGNITOR SWITCHES
2. IGNITOR UNIT

# Fault Finding



**START**  
Isolate appliance  
and carry out:  
**A:** Earth Continuity  
check.

## Preliminary Electrical Systems Check



**A. EARTH CONTINUITY CHECK** - Appliance must be electrically disconnected - meter set on W (Ohms) x 1 scale and adjust zero if necessary.

- a) Test leads from any appliance earth point to earth pin on plug. Resistance should be less than 0.1 W (Ohm), check all earth wires for continuity and all contacts are clean and tight.

**B. INSULATION CHECK** - Appliance electrically disconnected, all switches ON.

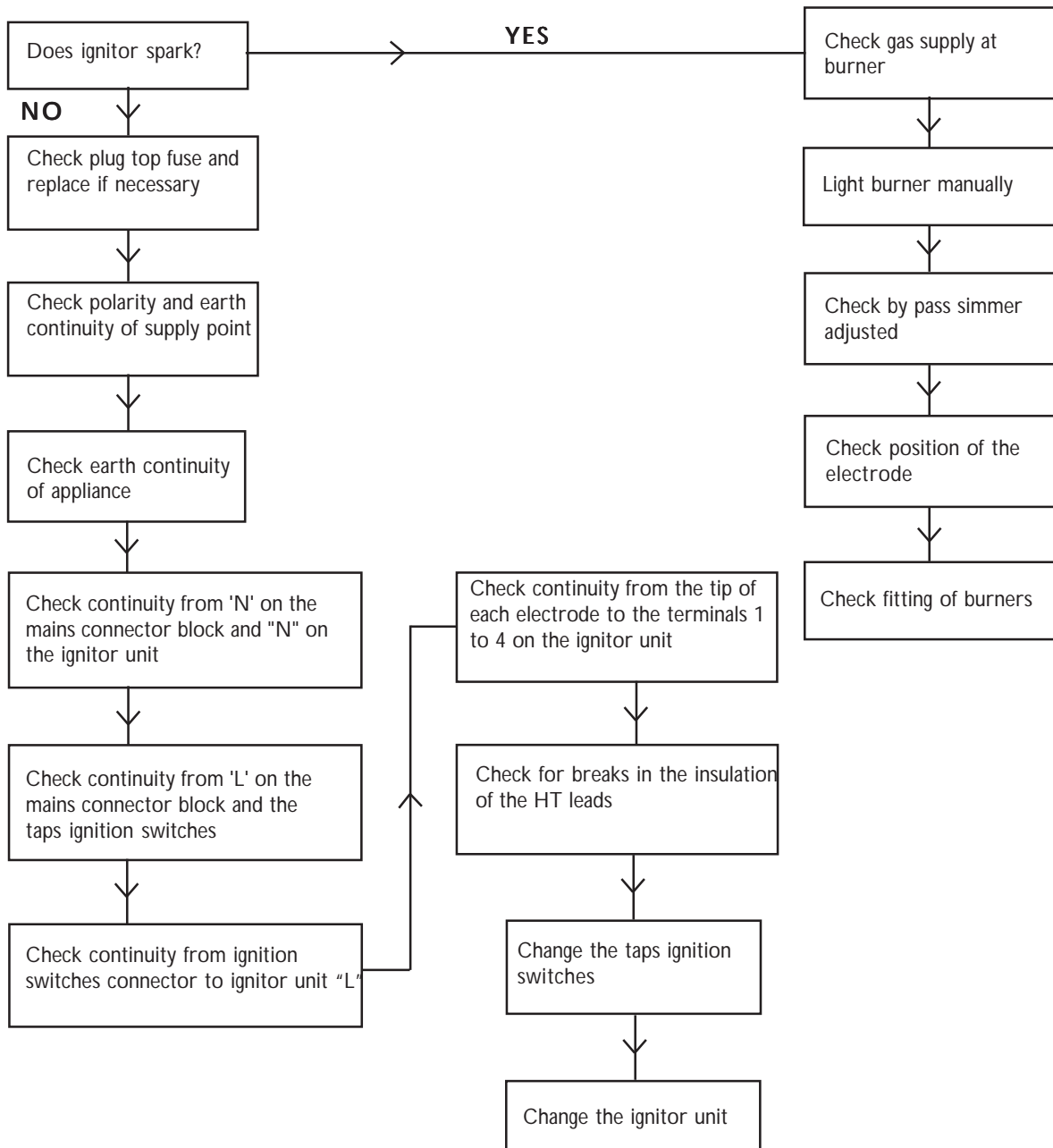
- a) meter set on W (Ohms) x 1 scale.  
Test leads from L to N in appliance terminal block. If meter reads «0» then there is a short circuit.
- b) meter set on W (Ohm) x 100 scale.  
Repeat test with leads from L to E. If meter reads less than ¥ (infinity) there is a fault.

**NOTE** - Should it be found that the fuse has failed but no fault is indicated - a detailed continuity check (i.e. by disconnecting and checking each component) is required to trace the faulty component.

It is possible that a fault could occur as a result of local burning/arcing but no fault could be found under test. However a detailed visual inspection should reveal evidence of burning around the fault.



# Fault Finding



# Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

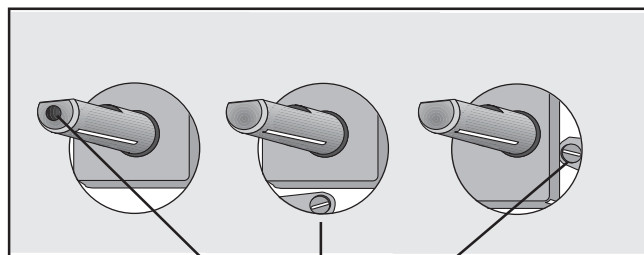
## Procedure:



Re-ignite the burner and set to MIN.

Remove the control knob.

To adjust, use a thin bladed screwdriver and turn the adjustment screw (see diagram) until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.



Minimum adjustment screw

## Pressure Testing



Remove left hand pan support and front left burner cap and crown.

Fit manometer tube over the injector.

Turn on the burner gas supply and ignite another burner.

The pressure reading should be nominally 20mbar and must be between 17 mbar and 25mbar.

Turn off the burner supplies.

# Conversion from Natural Gas to LPG

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

## Proceed as follow

- Ensure that the gas taps are in the 'OFF' position
- Isolate the hob from the electrical supply
- Remove all pan supports, burner caps, rings, crowns and control knobs.
- With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate LPG injectors.

## To adjust the gas rate

With the aid of a thin bladed screwdriver completely tighten down the by pass adjustment screw. Upon completion stick the replacement rating plate on the under side of the hob.



**IMPORTANT**

**The replacement/conversion of the gas hob should only be undertaken by a competent person.**

# Building In



**IMPORTANT:** This hob must be installed according to the instruction supplied, and by **qualified and competent personnel** to the relevant National Standards.

Please ensure that when the hob is installed it is easily accessible for the engineer in the event of a breakdown.

## Building over a kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in diagram 3.

The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.

## Building over a cupboard or drawer

If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface.

It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.

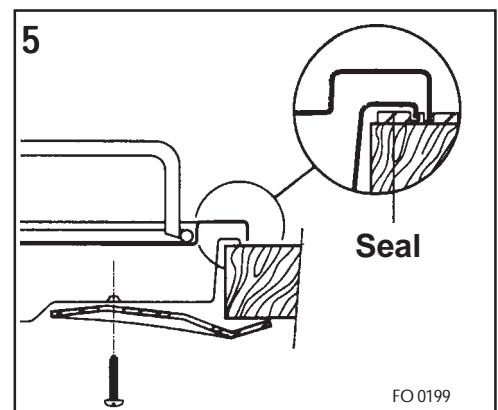
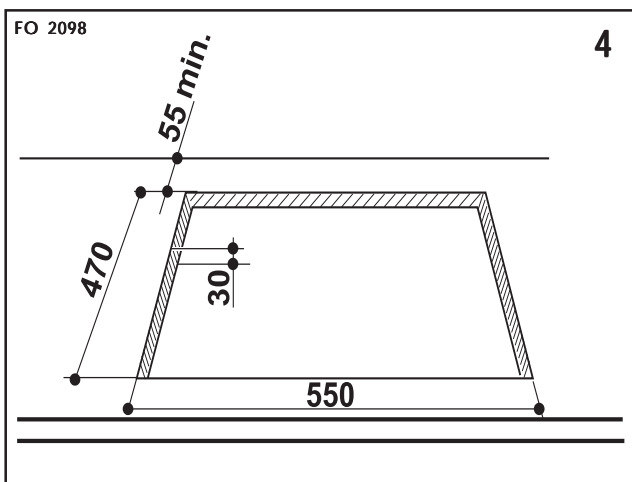
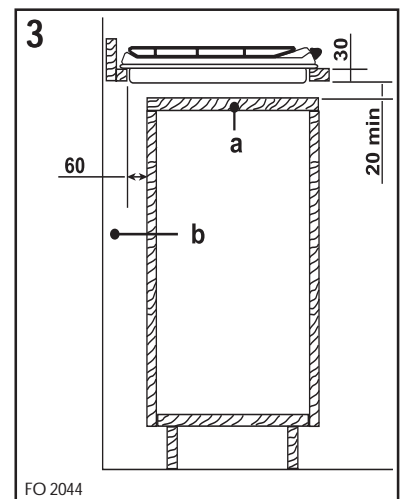
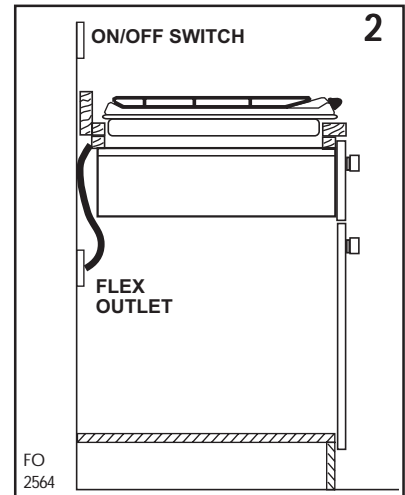
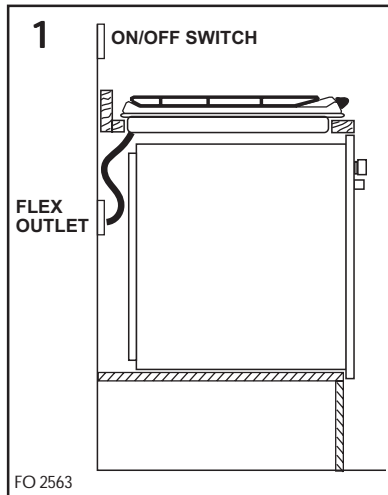
Dimensions are given in mm

## Fitting the Hob into the worktop

Carry out the building in of the hob as follows:

- put the seals supplied with the hob, on the edges of the cut out diagram 4, taking care that the seals meet without overlapping;
- place the hob in the cut out, taking care that it is centred;
- fix the hob with the relevant fixing clamps and screws, as shown in the diagram 5. When the screws have been tightened, the excess seal can be removed.

The edge of the hob forms a double seal which prevents the penetration of liquids.



# Important safety requirements

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition).

## Provision for ventilation

Detailed recommendations are contained in the following National Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Part 2 and B.S. 6891 Current Editions.

The hob should not be installed in a bed sitting room with a volume of less than 20 m<sup>3</sup>. If it is installed in a room of volume less than 5 m<sup>3</sup> an air vent of effective area of 110 cm<sup>2</sup> is required. If it is installed in a room of volume between 5 m<sup>3</sup> and 10 m<sup>3</sup> an air vent of effective area of 50 cm<sup>2</sup> is required, while if the volume exceeds 11 m<sup>3</sup> no air vent is required. However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 m<sup>3</sup> and 11 m<sup>3</sup>. If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.

## Location

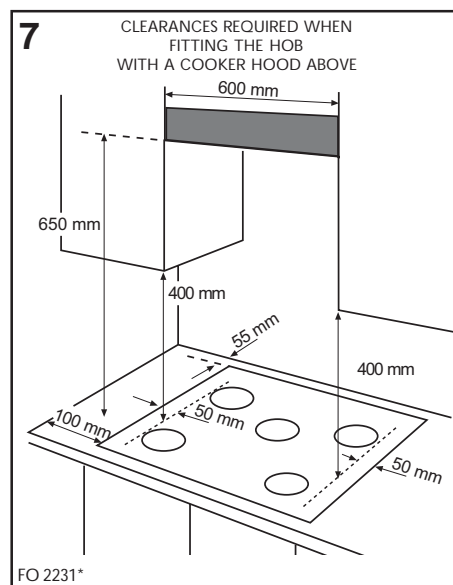
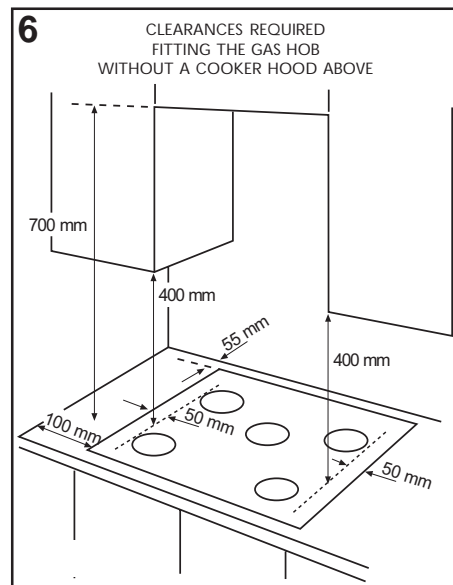
The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room or garage.

Before making the cut out in the worktop ensure that the edges of the hob that are to be near either a side or rear wall have a minimum distance of 55 mm between the edge of the hob and the wall.

A minimum distance of 100 mm must be left between the side edges of the hob and any adjacent cabinets or walls.


The minimum distance combustible material can be fitted above the hob is 400 mm.

If it is fitted below 400 mm a space of 50 mm must be allowed from the edges of the hob. The minimum distance combustible material can be fitted directly above the hob is 700 mm.



# Using the hob

## Burners

 To light a burner:

- push in the relevant control knob and turn it anticlockwise to maximum position;
- then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Large (rapid)	180 mm.	260 mm.
Medium (semi-rapid)	120 mm.	220 mm.
Small (auxiliary)	80 mm.	160 mm.

## Hints and Tips



If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat. Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.



As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering. If the control knobs become difficult to turn, please contact your local Repair agent.

## Cleaning the hob

### The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend available from your John Lewis local branch is used.



Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.



The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

### Pan Supports

The pan supports are dishwasher proof. If washing them by hand, take care when drying them as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.

### The Burners

The burner caps and crowns can be removed for cleaning. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

# Something Not Working?

If the hob is not working correctly, please carry out the following checks before contacting your local Service Force repair agent.

**IMPORTANT:** if you call out an engineer to fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

<b>SYMPTOM</b>	<b>SOLUTION</b>
■ There is no spark when lighting the gas	◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The gas ring burns unevenly	◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.

# Repairs - After Sales Service

If your hob is not performing satisfactorily; consult the fault finding guide within this instruction book (Something not working on the previous page). In the event of a fault occurring which you cannot resolve yourself from advice given within this instruction manual.

Your first step is to contact our extended warranty administrators on **0870 0107887** who will give you details for your local Service Force Repair Agent.

When contacting Service Force, please quote the model (Mod.) and serial number (S.N.). These details have been provided separately within the pack containing this instruction manual.

So that you always have these numbers at hand, we recommend you to make a note of them here:

Mod. : .....

PNC : .....

S.N. : .....

Your hob is covered by a 3 year parts and labour guarantee (see separate details given at point of sale). Please retain your purchase receipt safely for the service engineer to verify the purchase details.

## Spare parts

This product should be serviced by an authorised service engineer, and only genuine spare parts should be used.

Under no circumstances should you attempt to repair the hob yourself.

Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact our extended warranty administrators on **0870 0107887** who will give you details for your local Service Force repair agent.

Always insist on genuine spare parts.

## **John Lewis Partnership**

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